

STONELEIGH™

— MARLBOROUGH —

Wild Valley™

Stoneleigh Wild Valley Marlborough Sauvignon Blanc 2015

Tasting notes

The ultimate expression of our minimal-intervention winemaking philosophy, Stoneleigh Wild Valley is crafted using fruit picked at optimum ripeness and is wild fermented by the micro-flora that occur naturally in the Rapaura environment.

Aroma and Palate

Exhibiting the distinctive citrus and passionfruit aromas and flavours expected from Stoneleigh, this wine also has hints of nectarine. The palate is rich and textural with a generous mouthfeel that balances out the acidity, creating a generous wine that is distinctively Marlborough.

Food matches

Layers of texture and flavour make this an ideal wine for pairing with a wide range of dishes. Try with oily fish such as salmon topped with citrus flavours

Vineyard and growing season

Grapes were sourced from the Stoneleigh vineyards located on the gravelly soils in the Rapaura sub-region of Marlborough.

The 2015 season was the driest in Marlborough in 85 years, and warmer than average. This compressed the growing season and allowed fruit to be picked at optimum ripeness.

Winemaking details

After harvesting, grapes were bag pressed and the juice was left at room temperature until fermentation began naturally after a few days. Fermentation continued for around 30 days.

Around 10% of this wine was fermented in old oak which encourages fermentation.

Ideal drinking window

2015 - 2017

This wine is best enjoyed young and exuberant.

Technical details

Alcohol 13.1% v/v

Titratable acidity 7.0g/l

Residual sugar 4.4g/l

pH 3.24



Enjoy Stoneleigh Wines Responsibly